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Amdt. After Final dated September 30, 2005
Reply to final Office Action of May 31, 2005

Atty. Dkt. No. 77019

AMENDMENTS TO THE CLAIMS

This listing of claims will replace all prior versions, and listings, of claims in the application:

LISTING OF CLAIMS:

Claim 1 (currently amended) A soy-containing dough comprising a flour-based dough and a deflavored soy protein material, wherein the deflavored soy protein material is prepared by a method comprising:

(a) preparing an aqueous composition of a soy material containing soluble soy proteins, flavoring compounds, and insoluble materials;

(b) solubilizing the soy proteins by adjusting the aqueous composition of (a) to a pH in the range of about 9 to about 12 and releasing the flavoring compounds;

(c) passing the pH-adjusted aqueous composition of (b) adjacent an ultrafiltration membrane having a molecular weight cutoff up to about 50,000 Daltons, while maintaining the pH in the range of about 9 to about 12, under suitable ultrafiltration conditions wherein the flavor compounds pass through the membrane, thereby deflavoring the soy material and retaining substantially all of the solubilized soy proteins; and

(d) recovering the solubilized soy proteins retained by the ultrafiltration membrane, wherein the recovered solubilized soy proteins is the deflavored soy protein material, ~~and, wherein a portion of the recovered proteins is recycled to the membrane and water is added to replace water removed with said flavor compounds~~[[.]]

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Claim 2 (original) The soy-containing dough of claim 1, wherein the soy material is at least one member of the group consisting of soy milk, soy protein isolate, soy concentrate, and soy flour.

Claim 3 (original) The soy-containing dough of claim 1, wherein the deflavoured soy protein material used to prepare the dough is in a solid form.

Claim 4 (original) The soy-containing dough of claim 2, wherein the aqueous composition of (a) has a concentration of soy material in the range of about 1 to about 20 percent.

Claim 5 (original) The soy-containing dough of claim 2, wherein the ultrafiltration membrane has a cutoff in the range of about 1,000 to about 50,000 Daltons.

Claim 6 (original) The soy-containing dough of claim 5, wherein the ultrafiltration membrane has a cutoff in the range of about 10,000 to about 30,000 Daltons.

Claim 7 (original) The soy-containing dough of claim 2, wherein the ultrafiltration is carried out at a temperature in the range of about 10 to about 60°C and a suitable pressure.

Claim 8 (original) The soy-containing dough of claim 6, wherein the ultrafiltration membrane is a polymer, ceramic, or inorganic membrane.

Claim 9 (original) The soy-containing dough of claim 2, wherein the soy-containing dough is a pizza dough, a cookie dough, a cracker dough, or a cereal dough.

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Claim 10 (original) The soy-containing dough of claim 3, wherein the soy-containing dough is a pizza dough, a cookie dough, a cracker dough, or a cereal dough.

Claim 11 (currently amended) A soy-containing baked product comprising product prepared from a flour-based dough containing a deflavored soy protein material, wherein the deflavored soy protein material is prepared by a method comprising:

(a) preparing an aqueous composition of a soy material containing soluble soy proteins, flavoring compounds, and insoluble materials;

(b) solubilizing the soy proteins by adjusting the aqueous composition of (a) to a pH in the range of about 9 to about 12 and releasing the flavoring compounds;

(c) passing the pH-adjusted aqueous composition of (b) adjacent an ultrafiltration membrane having a molecular weight cutoff up to about 50,000 Daltons, while maintaining the pH in the range of about 9 to about 12, under suitable ultrafiltration conditions wherein the flavor compounds pass through the membrane, thereby deflavoring the soy material and retaining substantially all of the solubilized soy proteins; and

(d) recovering the solubilized soy proteins retained by the ultrafiltration membrane, wherein the recovered solubilized soy proteins is the deflavored soy protein material, ~~and, wherein a portion of the recovered proteins is recycled to the membrane and water is added to replace water removed with said flavor compounds~~[[.]]

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Claim 12 (original) The soy-containing baked product of claim 11, wherein the soy material is at least one member of the group consisting of soy milk, soy protein isolate, soy concentrate, and soy flour.

Claim 13 (original) The soy-containing baked product of claim 11, wherein the deflavored soy protein material contained in the dough is in a solid form.

Claim 14 (original) The soy-containing baked product of claim 12, wherein the aqueous composition of (a) has a concentration of soy material in the range of about 1 to about 20 percent.

Claim 15 (original) The soy-containing baked product of claim 12, wherein the ultrafiltration membrane has a cutoff in the range of about 1,000 to about 50,000 Daltons.

Claim 16 (original) The soy-containing baked product of claim 15, wherein the ultrafiltration membrane has a cutoff in the range of about 10,000 to about 30,000 Daltons.

Claim 17 (original) The soy-containing baked product of claim 12, wherein the ultrafiltration is carried out at a temperature in the range of about 10 to about 60°C and a suitable pressure.

Claim 18 (original) The soy-containing baked product of claim 16, wherein the ultrafiltration membrane is a polymer, ceramic, or inorganic membrane.

Claim 19 (original) The soy-containing baked product of claim 12, wherein the soy-containing baked product is a pizza crust, a cookie, a cracker, or a cereal.

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Claim 20 (original) The soy-containing baked product of claim 13,
wherein the soy-containing baked product is a pizza crust, a
cookie, a cracker, or a cereal.

Claims 21-30 (cancelled)